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DATE:	3/14/96		MEMORAL	Bothon of RIAD	Starks Acres	COLOR MANIEMIN	OMEC	Keel and showing Red 1	No other Bone Kee	V.70) P. V J.01 . 1	Dark Paper	•	Bonc mondered	Forder of the	All whole Blads	Red at this eyele	76000 CULOR	+cost	480	60	1-050 1-050				
		PUTERBAL	TEMP. 'F	1.04-I	6-116-180					 1.00.1	741-161	1-183 101							A Trit	Siant			•		
٤		i		72.4	72.4	75.4	4.5	16.5	75.	73.1	516	72.9	126	, , ,			1		8	nec	ż		.*		
SUPPLED BY:	14som	COCCO	WEIGHT	2.190	7,300	2.425	2.485	12.23.	(12.7	1,525	2.250	2,105	2.280	2.245			Cak Cut		And castron	854 5 mes					
		STARE	WEIGHT	3.025	5./54	3.213	3.285	2,940	5,00×		3.130	2.885	3.135	3 2 7 2				שנישים וכ	7# 3	Buc 43.	chiben O.			·	
M136.	tey	28	S NOZ	NO	745	200				NO	•	196					, W. 1.		on yde		0.		•	*	
PRODUCT: M/36	Poultry	TEMPERATURES C	ZONE 2	No	2000	0.20				m	`	205	L				7 400		F RUN		1) school				
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UNITHERM STANLESS STEEL INC.	NTA SPEET	X00 0	THE	901	9	26.126				0 74) ~	<i>A</i> . E					, , , ,	67	2 8120	SAUCE	~				
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10	UNITHERM STANLESS STEEL INC. COOKING TRIAL DATA SHEET			PRODUCT: MISC.	J. M156. D. Lea	· 'P			Tyson	DATE: 3/15784	923
1.15	X000	-		PERATURE	200	STABLE	Graden		PETEROLAI		003
5 220 225 2.55 2.55 X F -150-15	F F			ZONE2	ZONES	WEIGHT	WEIGHT	AED.	TEMP. F	HEMANG.)-O1
220 225 3125 2150 X F -150-15 (Univo mith 809) 2.875 2.220 X F -155-16 2.875 2.220 X F -155-16 1.150 X F -161-19 Pour mith 809 1.150 DX F -161-19 Pour mith 809 2.875 2.220 X F -161-19 Pour mith 809 2.875 2.220 X F -161-19 Pour mith 809 2.975 2.125 69.7 E - 39 gard cold except and for the cold of th	72 - 284	Ĕ.	STEAM-ON		00	4 665			F.39		Ld
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a) #6 bit planes from alone 30mmtes (a) #6 bit planes from alone 30mmtes (a) #6 bit planes from alone 30mmtes (a) #6 bit planes from alone 45mmtes (a) #6 bit planes from alone 18 of over par (b) #1 as #6 cor from from from 18 of over par (b) #1 cork from 6 bountes.	4km 05		20,	223	205	3,050	2.125		ال-183	270	
a 46 bit general from door 1 sountes of and place south who ever for thin to sale place the time final 18 of over for Though 18 of over for						erJh		1	5-38	everwhoo due	Τ-
as 46 bit phono per dion dional 30metes "and place bakin over or amore. "" as 4 ker though whice are gone 45 minetes south place brakin final 1/8 of over or Total cook more bountes.						2.475		639	1-165-200	An couling with	
and bleep hand perm deforat 30 meters and pleep hard backen over for hander y, as the perm Though while every for 45 minutes savet places by heir final 1/8 of over for Done cook Time 60 minutes.											· ·
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Save place the Thrush while over pose 45 minutes Save place the line final 1/8 of over pace Post cook Time 60 minutes.							ł	İ		01620	
Port cook Time 60 min tos.	SAME SEA			2 4	8 8	1	1 .3	Je X			
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	WITHERM STAINLESS STEE COCKING TRIAL DATA SHEET	UNITHERM STAINLESS STEEL INC. COCKING TRIAL DATA SHEET	1	PRODUCT: CHICKEN			SUPPLED BY: PURDUE	Ë		DATE: 5/20/93
TEST No.	RELT SPEED	SOOK Take	TE SYCE	TEMPERATURES NE: ZONE 2	S C ZONE 3	START WEIGHT	WEIGHT	YELD	ENTERBAL. TEMP. F	REMARKS.
-	15.61	55 mins	170c	1900	2000	2.830	2.245	79.32	k 1880	Padley's solution
2	=	=	:	:	:	2.930	2.390	81.56	8 183 ⁰	•
m	=	*	=		:	3.060	2.585	84.47	1930	8
4	=	=	ŧ	1800	=	2.995	2.456	828	80 ₀ C	sprayed with
5	#	E	=	:	=	3.515	2.950	83.98	81°C	sprayed with liquid smoke
9		£	=	<u>:</u>	.	3.135	2.621	838	83°C	
7	=	=	ε	: 	E	3.240	2.750	84.8%	85°C	sprayed with Padley's solution
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DATE: 70/93	7 7 7	HEMANS.	Overell good before	+ before 5 pround	Good All oner celan	Skir Ububbled + paper	2cms 121700	- Y	98	N-028		
		TEMP. 'F	83°F				מהכוכתר				•	
ED BY:			74:32 81:52 84:47				(SF:					
SUPPLIED BY:	COOCED		2.345 2.370 3.585	,			Suggest :					
DUCT: CHICKEN (WHIFE)	START	WEIGHT	7.850 7.5.50 3.060	164-1191 20 CSIN								
3)	9	ZONE 3	-PR	11-/291	,							
PRODUCT:	TEMPERATURES 'C	ZONE 2	061									
	Ī	ZONE 1	333									
SS STEEL I	800	346	55nins									
UNITHERM STAMLESS STEEL INC. COOKING TRIAL DATA SHEET	BELT	SPEED.	15.61									
CNTHE	TEST	ğ	_		-							



	93)		ndee. soluba	Schum			88820	-ก					•
DATE	5/20/93	REMARKS.		(2) Irquid Sndee. (1) Padleys soluba	(D) feellook Slum	3 Nothing				6 8	(b)			
		NUESAN		80	8)	83	フジダ						•	
<u>ن</u> خ	277	YED		32%	1153	83/	84.8%							`
SUPPLED BY:	Purcher	COOKED		178 8ht	7.480 RS-12	3.135 2.62 83%	3.340 2.75 848 8°C							
		START	WEALT	5667	3.515	3.135	3.340					·		
	615	9	ZONE 3	300										
PRODUCT:	Chickens	TEMPERATURES 'C	ZONE 2	180										
		TEL	ZONE 1	OLI										
SS STEEL	TA SHEET	8 kg		SSME										
UNITHERM STANLESS STEEL INC.	COOKING TRIAL DATA SHEET	BELT 895ED		15.61			·					·		
UNTHER		E 4	!	8										

DATE	5/24/93		HEKATS.	1	10.9 C. raw	9.2°C. raw Sgmglaggoleft in	6.6°C. raw GOLDKIST BRAND.	some red in pully bone.		82620-	n				
		MTERWA	TEMP. 'F	0.0	9-84-C.	75.0879-84°C.	90	.7-90°C.	80.0877-90°C.	7-90°C.	77-90°C.	77-90°C.			
¥.					69./8/	75.08			80.08						
SUPPLED BY:	JEWEL	COCHEED	WEIGHT		2.1201bs	2.0401bs	.2.3701bs	.2.4701bs	2.5551bs	2.5851bs	2.580bs.	2.1801bs.			
		START	WEIGHT	,	3.0401bs.	2.7201bs.	3.040lbs.	3.0501bs.	3.1551bs.	3.1201bs.	3.1351bs.2.580bs	2.8101bs.2.1801bs			
	(WHOLE)	2	ZONE 3		200		180			1.7					
PRODUCT:	CHICKEN	PERATURES 'C	ZONE 2		180		180								
	Ü	TEA	ZONE 1		0/-		170								
UNITHERM STANLESS STEEL INC.	VTA SHEET	200			SS Min.		1:02:22					,			
FIN STAINL	COCKORIO TRIAL DATA CHEET		SP EED	SLOW	13.61		SLOW 15.00			·					
SHEINS	8	TEST	₫	•	-		2						*	1	

					r in	ð.			62923	-n			
DATE	5/24/93	STEPRING SE			some redoleft	GOLDKIST BRAND	GOOD COOK	:			=	·	
		NTERMAL	TEMP. 'F	.7879-84 ^o C.	79-84°C.		77–90°C.	77-90 ⁰ c.	.2 ⁰ 06-71	.2 ⁰ 06-77	.2 ⁰ 06-77	•	
2:		5	3	69.78	75.08			80.08	•	•			
SUPPLED BY:	JEWEL	COOKED		2.1201bs	2.0401bs	2.3701bs	2.4701bs	2.5551bs	.2.5851bs	.2.580bs.	2.1801bs.		
60		START	WEIGHT	3.0401bs.	2.7201bs.	3.0401bs 2.3701bs	3.0501bs.2.4701bs	3.1551bs.	3.1201bs.	3.1351bs.	2.8101bs.2.1801bs		
	(WHOLE)	2	ZONE 3	200		180	· •	*	V 4		, ,		·
PRODUCT:	CHICKEN	PERATURES 'C	ZONE 2	180		180	۲ ۲	۲ ۵		4 4	ί.		
1	<u>U</u>	TEA	ZONE :	170		170) %	3	`	4	s		
UNITHERM STAINLESS STEEL INC.	NTA SPEET	X 000		. 55 min.		1:02:22	~ 4	. 7	*	4.4			
IN STAINLE	COOKING TRIAL DATA SHEET	BELT	SPEED.	SLOW 15.61		SLOW ,	.,	F #:	* •	·	,		
型ENS	2000	TEST	No.	1		. 2							

		HE SIAM	UNTHERM STANLESS STEEL INC.		PRODUCT: SAUSAGE PATT	SAUSAGE	PATTIES	PATTIES SUPPLIED BY:	Ë		DATE:	
	8	COOKING THAN DATA SHEET	ATA SHEET	7	INK SAUS	AGE T65	TETET	ECB EVANS	٧S		5/26/93	
	FEB	THE T	X000	百	TEMPERATURES 'C	3.0	START	COOCED		MERMA		
	털		min Sec.	ZOKE 1	ZONE 2	SONE 3	WEIGHT	WEIGHT	MELD	TEMP. F	HEMAPIKS.	16
		FAST										910
LINKS	-	45.0	5:00	230	320	275	0.3851bs	0.:301bs	85.78	77-80°C.	7.0°C. raw	- N
		FAST										
LINKS	2	45.0	=	z	8	:	0.7701bs	0.5551bs85	œ	30-90°C	10.30c raw	٠.
]	
		FAST										
PATTIES	3	45.0	5:00	230	320	275	1	1	ı	60°C.	KED CENTER UNDERCOOKED	
							3 pcs.					
	4	30.0	7:00	230	320	275	0.2501bs	0.:30:bs	80.0%	75°c.	5.6°raw	
	1		,				4 pcs.				6.0°C. raw	
	2	37.5	9:00	2	=	=	0.3451bs	0.:351bs	85.518	.51872-77°C.	Stapterpink	in
		(,	;		,	12 pcs.				4.5°C. raw	
	9	37.5	9:00	•	•	=	0.8051bs	0.530155	85.718	.718/3-84°C.	good color slight edge e	effect.
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										-		

TEST BELT COOK No. 38.00 6 Mins 22 2 22.50 10 Muns 2	SOCK		Rais Glass	Rough Petters Breadless 14500	Preschool	\-			20/22/0
	XXX		1	,	 	1,4301			2/00/2
1	A	TEMP	ERATURES 'C ZONE 2 ZO	S'C ZONE 3	START	CONCED	YELD	BATERIAL. TEMP. T	REMARKS.
	B mins	R.R.	STS	olg B	. 335	.320	95%	103°F 39.4°C	Good Golden colum
ı	Omus.	275	275	210	.335	395	88%	J.L02	Bunt eages ourcosted
3.	Bmins	275	9£0	210	.330	, 315	ds.4.3		Good Color.
1	٠	5	<	3	-3.25·	0181	88%	1-24-1-211	nct college in contact
BI									heads a lettle player cell-time.
									المحمر (مدناء
								desp	dispersed.
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	5/28/8	REMARKS.		edges arend	Ly-77 TO BE DEPOSITED	PRIOR TO COOK.	KUT NOT COOKED	ampagel	Excelled wlar good .	Video + diplay	7162	0-N	
		NTERNAL	- L	140-200J	הער -אה				187°F 86°C				
	£ ?	VIELD		45%	45%				94%			; .	
Nager ,	Chicles Pathie Graded T 750~	COOCED	MEJGHI	.330	ok.				1640 943 187°F	_	 		
7160	(September	START	MEKENI	345	.335				089.				
भ	13	2	ZONES	910	220				210				
	PRODUCT: Chalen (TEMPERATURES 'C	ZONE 2	Str	350				250				
ŀ	<u> </u>		206 1	STE	275				250				
	SS STEEL II TA SHEET	8		8 runs	gm				guns				•
	UNITHERM STAINLESS STEEL INC. COOKING TRIAL DATA SHEET	BELT		27.0	25.0				25.0				·
	COCA	TEST	矣	_	C				8				

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DATE: May 93	REMARKS.		god colon	3 1							
ă					<u>:</u>	l/					
	NTERMAL	TEMP. F	210%	SWF SWF							
⊭ 2	VELD		40%	41%							
SEPLED BY:	CONCED		.060	Q\$7>.					· .		
PRODUCT: Breaded Chicken Grant West	START	WEIGHT	Tempered ,	emocreal.							
ricten Br	2	SOME 3	oec	*							
souct:	PERATURES 'C	ZONE	300 J30	1							
	TEMP	20mm	0.00	3							
UNITHERM STAINLESS STEEL INC. COCKING TRIAL DATA SHEET	ğ	7	8 ring	8 mm							
ITHERM STAINLESS STEE COOKING TRIAL DATA SHEET	BELT	BPEED	27.0	27.0							·
CNITHER	TEST	矣		7							



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1/2			80 /2 80 /3											
DATE:			good cody	-										
+6 band.	MTERWAL		78-6											
الا الا	2 1 2 5									·				
PRODUCT: Greaded SUPPLED BY: J+B band, DATE: 1/93	COOKED													
200	START	WEIGHT							-		·			
Gread	2	ZONES	230											
DUCT:	TEMPERATURES 'C	ZONE 2	230											
	TEMP	ZOVE 1	250											
UNITHERM STANLESS STEEL INC. COOKING TRIAL DATA SHEET	8	116	22.5											
UTHERM STAINLESS STEE COCKING TRIAL DATA SHEET	198		10.0		•									·
UNITHER SOOKE	TEST	설												

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FELANTICS.				Not Dank	Reyest			hand mer			*						
MTERNAL TEMP. 'F	GOT!	TO ESTAN	GOSTA 60°1.	580 FW	1019			6300					•				
YED			1 D 25					Ch	/,/						·		
COOKED		8.510	8.4%		. %		/	8363									
STAFF	8,555	8.595			8.595			9.035								- :	
S S S S S S S S S S S S S S S S S S S	-0-	``	10	-0-	10			1								 	
ZONE 2	230		27300	270	3000 ST&			1 1 1	•								
ZOE 1	Sas	210.	276	270	1			3KG							1		
COOK	15m	5m	SM	Swin	Thu			7,5 Mm					·		4		
BELT SPEED	oxitins 3.7	29.03	399 tch	F	(43			193					•	÷			
를 작	4	# D.	43	#4	75	1		The		1	19	4,4	92				
		· · · ·			· ₹↓	12	/ _			-			U-05				
	SPEED TIME ZOVE 1 ZOVE 2 ZOVE 3 ZOVE	HOLE SPEED THE ZONE 1 ZONE 2 ZONE 3 WEIGHT WEIGHT WEIGHT THE PATENTAL COOKED WEIGHT WEIGHT WEIGHT THE THE THE THE THE THE THE THE THE T	## BELT COOK TEMPERATURES C START COOKED VIELD BATERIAL TONE 2 ZONE 3 WEIGHT WEIGHT VIELD TEMP. THE TEMP. THE TONE 2 ZONE 3 WEIGHT WEIGHT VIELD TEMP. THE TONE 2 ZONE 3 WEIGHT WEIGHT VIELD THE TONE 2 ZONE 3 WEIGHT WEIGHT THE TONE 2 ZONE 3 ZO	## #ELT COOK TEMPERATURES C STANT COOKED VIELD INTERNAL **STATE*** STATE** STATE** STATE** STATE** **STATE** STATE** STATE** STATE** STATE** **STATE** STATE** STATE** STATE** STATE** STATE** **STATE** STATE** ## BELT COOK TEMPORTURES C START COOKED WEIGHT WEIGHT WEIGHT WEIGHT WEIGHT TRUE TEMPORT WEIGHT WEIGHT WEIGHT TRUE TEMPORT WEIGHT WEIGHT WEIGHT TRUE TEMPORT WEIGHT WEIGHT WEIGHT WEIGHT THE TEMPORT WEIGHT WE	## BELT COOK TEMPENTURES C START COOKED WELD INTERPRED TO BEED TO BE 2000 START COOKED WEIGHT	## BELT COOK TEPENTURES C STANT COOKED VIELD INTERPRET ***DECTOR TONE 2 ZONE 2 ZONE 3 WEIGHT WEIGHT VIELD INTERPRET ***DECTOR 200 300 -0 8,555 ***A SAN 270 270 -0 8,595 8,510 99 100 500 ***A SAN 270 270 -0 9055 ***A SAN 270 270 -0 9055 ***A SAN 300 300 300 300 300 300 300 300 300 30	## BET COOK TEMPORATURES C START COOKED VIELD INTERPRED TO BETTER TO BETTER TO BETTER THE START START TO BETTER THE START TO START START TO START START TO START START TO START START TO START START TO START START TO START TO START START TO START START TO START START TO START START START TO START STAR	## BET COOK TEMPORITY OF START COOKED VIELD BITTERNY OF START OF S	## BET COOK TENTURES & STANT WEGAT WELL WELL THE TENTURES & STANT WEGAT WELL THE TENTURES & STANT WEGAT WELL THE TENTURES & STANT WEGAT WELL THE TENTURES & STANT WEGAT WELL WELL THE TENTURE & STANT WEGAT WELL WELL WELL WELL WELL WELL WELL WEL	## BELT COOK TEMPENTURED C STANT COOKED VELD INTERNAL OFFICE THE ZONE 2 ZONE 3 WEIGHT WEIGHT VELD INTERNAL OFFICE THE ZONE 2 ZONE 3 SSC 8, 555 OFFICE THE ZONE 2 ZONE 8, 555 OFFICE THE ZONE 2 ZONE 8, 595 OFFICE THE ZONE 2 ZONE 9, 905 OFFICE THE ZONE 2 ZONE 2 ZONE 9, 905 OFFICE THE ZONE 2 ZONE 2 ZONE 9, 905 OFFICE THE ZONE 2 ZONE 2 ZONE 9, 905 OFFICE THE ZONE 2 Z	## BET OCCK THEFAILMED'S STANT OCCUED WELD MIERWA TO BE TONE 1 ZONE 2 ZONE 3 WEDGIT WELD THE TE TONE 1 ZONE 2 ZONE 3 SAS — 8,555 8,510 99 74° WELL TONE 2 ZONE 3 SAS — 8,555 8,510 99 74° WELL TONE 2 ZONE 3 SAS — 8,595 8,510 99 74° WELL TONE 2 ZONE 3 SAS — 8,595 8,412 98 60° 8,595 8. 193 75 300 300 8,595 8. 193 75 300 300 8,595 8. 193 75 300 300 8,595 8. 193 75 300 300 8,595 8. 193 75 300 300 8,595 8.	##ED COOK THE ENTINES OF STATE COOKED WELD INTERNAL TONES ZONES WEIGHT WEIGHT WEIGHT THE THE THE THE THE THE THE THE THE T	# Observe 15 m 320 330 -0 - 8,555	## Green's 15 m 10000	## GEED THE EXPENSION STATE OCCUPY THE PARTITION OF THE PARTY OCCUPY THE THE PARTY OCCUPY THE THE PARTY OCCUPY THE PARTY OCCUPY THE PARTY OCCUPY THE PARTY OCCUPY THE PARTY OCCUPY THE PARTY OCCUPY THE PARTY OCCUPY THE PARTY OCCUPY THE PARTY OCCUPY	## 1 0000 TENENTHED C STATE OCCUPATION TO THE PARTY OCCUPATION TO THE TANK TO THE TANK THE TA	

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	DATE	~	REMARKS.	Cobr U. 40m - 5h 81. D	Starting wt: 3/12 mi	Stating of Office W	STarting ex - O prod d.	Stail of M = Office M.	Mo D. O. J. 15. 10 fm. By	Lite Golden Burn	Lite Golden Brown Dark Blisters.	Goldon Dienk -	Like 9	wit any his over-1
		A CANADA	TEMP. Y	MM	Outside 75 F.	53°F	356	53°F.	1,09 1,09	9762 6°F	61年	17.94 ST.E	73°F.	18.48 SIºF
	A	\ \	YED	98.72	12241	36.24%	98.456	12227	2 th th	१३६ई	2711.6	17.94	47.70%	76.48
i	SUPPLIED BY:			5,790	5, 120	56175	5.400	5.70	5.225	4.270	5:135	5.115	5.300	2,02,5
	5K.\18	START	WEIGHT	5,865	5.265	5,265	5.485	5.935	5.515	4.885	5. 285	5.220	52h.5	2,395
	2 / 2 -	3.0	ZONE 3	280 Sroft	1 *7 .	280 ST. Off	25.72		280°C 5.50°C 3.7.50°C	28.0% ST. #	280°C ST. 4L	2808C	// ^l /	, (
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CONFIDENTIAL-ATTORNEY ONLY

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***** Facsimil Transmission

Date

: October 14, 1993

Pages

: three

To

: Daniel Benson from Rocco FURTHER PROCESSING, INC.

Fax Phone: 703-896-6625

From

: Jim Hutchison

Subject

: TEST DATA: 10/14/93

Good afternoon:

We are sending product via Federal Express this afternoon.

Please look at the results on the next page, a summary of the tests. Products number 1 through 2A were processed with the smoke spray in between the sections. Note that we weren't able to spray the opposite side - but assure you that we can with the appropriate spray system.

Tests 3 and 4 were run with a combination of SMOKE and MAILLOSE which did not appear to make much difference in the color. We were trying to attenuate the flavor - but making any flavor or color adjustments will be no problem -- per John Shoop. We feel the color is good but we only had a hand atomizer and John had a real problem in reaching deply into the oven. You and Calvin can appreciate the conditions under which John worked.

Unlike the last time, Dan, we had to cut the breasts in half because of oven height. The breasts we used in the last test were not as high. However, we have increased the height to 9-3/4 inches on the new model. The height on the machine you saw here was only 5-1/2 inches. Calvin looked at the new machine at the AMI - which has almost twice the cooking chamber height.

KEY FACTORS: we were able to get the results in 7.5 minutes. And, as you can see, the yields and negligible temperature rise in all tests were outstanding.

Although we couldn't get five breasts across we could get 4 breasts across the 40 inch width and the equivalent of 2 more breasts - or 6 per linear foot. The capacity on a two section:

17 feet/7.5 minutes = 2.26 fpm

2.26 fpm x 6 = 13.56 breasts per minute, or 813 per hour.

I appreciat your conservative numbers; us th m if you wish.

U-05939

The state of the s

As you know from th tests w conduct d the last tim , w can duplicat the r sults in th two section ov n.

One other point that John m ntioned: h thinks that th y have a v getable spray that may be abl to give you th r sults you're looking for - and w can try that anoth r tim .

Good luck. I've given you the numbers where I can be reached; and I will be here tomorrow - in Chicago.

Best Regards to you and Calvin.

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DATE	10/14/93		HEMARICS	55 in	5 in	5 in	55 in	550 in					
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			MIERRAL TEMP. T	580	570	260	260	560					
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SEPALED BY:	ROCCO		SOCE FEGHT	2.77	4.065	4.54	4.05	4.435					
85	~	-1	START	2.885	4.2	4.7	4.18	4.56					
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SSTEEL	AGEET	-	SE M	7.5 m									
UNITHERN STANLESS STEEL INC.	COCKING TRIM, DATA SHEET		25.	29.8 F	29.8	29.8	29.8	29.8					
UNITHER	0000		TEST No.	-		2 A	•	4					

U-05941

UNITHERM STAINLESS STEEL INC.

1680-82 CARMEN DRIVE, ELK GROVE VILLAGE, ILLINOIS, 60007. TEL: 708 806 0454 FAX: 708 806 1321.

FAX COVERSHEET

TO: DANIEL BENSON	From: Jim HUTCHISON 9 JOHN SHOOP
Company: Rocco	· _
Fax No: (703)896-6625	_
No. of pages including cover: 4	
Message:	

Dated: October 14, 1993

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<u>ن</u> ز		3	1	2	2/:48	95.4%	97.8%	98.7%	97.5%					Post-ir Fax Note	25	5
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UNITHERM STAINLESS STEEL INC.

1680-82 CARMEN DRIVE, ELK GROVE VILLAGE, ILLINOIS, 60007. TEL: 708 806 0454 FAX: 708 806 1321.

REF: 604L DH.LTR

November 22, 1993

Mr. James Dixon
Research & Development Manager
Carolina Turkeys
Post Office Box 589
State Road 1501
Mt. Olive, North Carolina 28365

Dear Jimmy:

The following are my comments and test results of your product. Prior to reading them, I must make a comment. The product supplied accepted heat readily and color development was easily obtained. Your current formula is the best I have experienced when browning turkey.

The small sample sent, six (6) pieces, allowed for little trial and error. However, weakness in the test were more noticeable in the oven. The model here has an aperture of seven inches (7"). For this reason, the top of the product suffered due to direct contact to with the top of the oven. We do, of course, produce a model with a twelve inch (12") aperture; so the problem is easily solved.

TEST NUMBER 1: PREMIUM TURKEY

This product suffered damage from contact with the roof as passed from zone to zone.

Sixty percent (60%) of the color was developed in the last zone. The product appeared to be too dark, but reasonably uniform where the skin was present.

TEST NUMBER 2

One (1) adjustment was made to the oven to reduce the depth of color. Steam was added to the last zone. This, I felt, did help; however, more adjustment is required. I suspect that a reduction of temperature would achieve the objective here of reducing color depth. This assumes that the surface is at the required temperature for browning and only requires being maintained. It may, of course, be of better benefit to adjust dwell time as, this increases throughput.

TESTS NUMBER 3 AND 4

Traditionally, turkey without skin is difficult to brown. This product browned well. Damage once again is present to the crown of the product. This, as previously mentioned, can be eliminated. There are some dark spots apparent on the product. This may be due to puddling of dextros or a similar agent.

Mr. Jam s Dixon REF: 604LDH.LTR

It was not possible to run the Classic properly because of the height restriction. I did shave a damaged piece and put it through the oven. It is enclosed in the samples.

Also, accompanying the test material are three (3) products which have been coated in mailose. The significant difference is in dwell time, typically, seven and one half (7 1/2) minutes. Color is extremely uniform.

I must conclude by saying that your current product will brown adequately in a RAPIDFLOW oven. We can guarantee uniformity of color from product to product. Please let me know what the next step in on your agenda.

R gards,

David Howard President

DH:fr

Encl.

NAT.	UNITHERM STANLESS STEEL INC.		PRODUCTS			SUPPLED BY:	£		DATE:
- i	CONTROLLAND STEEL		PREMIUM	PREMIUM TURKEY		CAROLINA TURKEYS	TURKE	YS	11/22/93
	X000	161	TEMPERATURES 'C	3.6	START	COCICED	3	NTERMAL	DENAME
SPEED	THE	ZONE 1	ZONE 2	ZONE 3	WEIGHT	WEIGHT		TEMP. 'F	THEMPTON
		DRY	STEAM	DRY					Damaged skin
HZ	13:54	330°C.	330°C.	300°C.	9.100	8.670	95%	54.5	sur race.
		DRY	STEAM	STEAM					
Н	13:54	330°C.	330°C.	3000c.	8.830	8.430	95%	53.8	Damage to skin.
						·			٠
1									
			CAROLINA	NA OVEN	EN DELI				
1		DRY	DRY	Z X	İ				Damage to skin.
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							i		Minor damag .
HZ	13:54	330°C.	. 330°C.	300°C.	9.430	9.120	%96	53.1	Color good.
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				791	710-	U							 •				
DATE:	11/22/93	REMANS.	Damaged skin surface.			Damage to skin.			Damage to skin.	Color good.	Minor damage.	Color good.					
	YS	NTEPPAL TEMP. F		54.5		53.8			(52.3		53.1		_			
2:	TURKE	YED		95%		95%				896		896		:	-		
SUPPLED BY:	CAROLINA TURKEYS	WEIGHT		8.670		8.430				8.930		9.120					
6)		START		9.100		8.830		SN DELI		9.250		9.430					
	TURKEY	ZONES	DRY	300°C.	STEAM	300oc.		NA OVEN		3000c		300c.					
PRODUCT:	PREMIUM TURKEY	PERATURES TO	STEAM	330°C.	STEAM	330°C.		CAROLINA	DRY	1330°C.		330°C.					
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SUPPLIED BY:	CAROLINA TURKEYS	COORED	WEIGHT	8.670 95% S4.8	8.430		Jen Jen Jen Jen Jen Jen Jen Jen Jen Jen	8930 969	9.120 96%						
	When	START	WEIGHT	9.100	200 8.830		Over Oli		q .430						
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PRODUCT:	Premium	TEMPERATURES &	ZOVE2	Strom 330			(a)	£ \$25	330°C						
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		UNTHERM STANLESS STEEL INC.	SS STEEL		PRODUCT:			SUPPLED BY:	∺		DATE:
	8	COOKING TRIAL DATA SHEET	NTA SPEET		TURKEY BREAST	REAST		CAROLINA	TURKEYS	S	1/13/94
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	1 TAN	SPEED	THE	2016 1	ZONE 2	S ENCZ	WEIGHT	WEIGHT		TEMP. F	
LACKORY		29.8 F	7.5 m	330 ₀	3300	2800	7.690	7.430	96.6%		Skin On.
HICKORY	. 2	29.8 F	7.5 m	3300	3300	2800	8.160	7.925	97%		Skin On.
HICKORY	3		7.5 m	330 ₀	330°	2800	7.835	7.625	97%		Skin On.
CHARSOL	4	29.8 F	7.5 m	3300	3300	2800	8.655	8.450	97.6%		skin on.
CHARSOL	2	29.8 F	7.5 m	3300	330 ⁰	2800	6.685	6.485	%26		No Skin.
MESQUITE	9	29.8 F		3300	330 ₀	2800	6.435	6.260	826		No Skin.
MESQUITE	4	29.8 F	7.5 m	3300	3300	2800	6.430	6.265	97.4%		No Skin.
MESQUITE	8	29.8 F	7.5 m	3300	3300	2800		7.415	97.8%		Skin on.
MAILLOSE	6	29.8 F	m 2:7	330 ₀	330 ₀	2800	8.885	8.645	97%		Skin On.
MAILLOSE	10	.29.8 F	7.5 m	3300	330 ₀	280	7.285	7.095	- %76	-	No Skin.
MAILLOSE	11	29.8 F	7.5 m	3300	3300	2800	6.320	6.165	97.5%		1
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豆	1/13/94				191) 			<u>.</u>						
DATE	1,														
	:YS	MTERWA	TEMP. F												
ž	TURKEYS			95%	94%	94.7%	94.9%	95%	%96	96.7%	96.8%	97%	-		
SUPPLIED BY:	CAROLINA	COOCED	WEIGHT	7.140	7.175	6.555	7.465	7.830	7.240	7.240	6.525	7.210			
		START	WEIGHT	7.5	7.595	approx. 6.915	approx. 7.859	8.215	7.540	7.485	6.735	7.420			
	BREAST	\$	ZONE 3	3300	3300	3300	3300	330°	330°	2800	280 0	2800			
PRODUCT:	TURKEY	TELPERATURES &	ZONE 2	3300	3300	3300	3300	330°	330°	3300				·	
		TEA	ZONE 1	330°	330°	3300	330°	3300	330°	330°	330 0	330°		·	
UNITHERM STANLESS STEEL INC.	ATA SHEET	8	TIME	14.00	14.00	12.5 m	12.5 ш	11.40 m	11.40 m	9.85	9.85	58.6		η;	
TH STANL	COCKIDIO TIMAL DATA SHEET	BELT	SPEED	15.5	19.5	18.10	18.10	19.0	19.0	22.0	22.0	22.0			
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	VED	99.96	%Lb	9Lb	19 Lb	1/16	G7/1	4.14	184	1/6	1/6	97.5%		
SUPPLED BY:	WEIGHT	7.430 96.6%	7.925 97%	7 625	9.16 357.8 559.8	16 58+79	(243) (31)	\$1.50 59× 056.9	18-CP SIFF. L	1/6 549 8	7.695 97%	12-165 97-5		
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any	8'C ZONES	}		DY3, CA	F. S. J. J. J.		, , ,		(X)	• •		,		
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UNITHERM STANLESS STEEL COCKING TRIVE DATA SHEET	SPEED SPEED	5.51		01.81	•	Tight.	_ <u>.</u>)Q.	to				
	TEST Per de	C.	4		1.	1		X	2	S			4.)	
		76	~°°	と	- 1	5			×>	9	00	3		•

Jan. 25, 19943

Mr. David Howard President Tithern Stainles: Leel. Inc. 1880-87 Carnes Dr. 21k Grove Village, IL. 60007

NOCCO:

Dear David.

Under separate cover, we will be sending you several samples each of a skin on turkey breast and a skinless turkey breast at my with two different treatments.

We have done some indicative type tests with both of these using our small convection over the following suggestions.

- or spray almost immediately. One test you may want to try heat the groduct first then dip it for one minute.
- We may have been trying to inject tog much ateam in the over thereby increasing the cycle fine. As we are considering a second and high temperature with little stwam in the second.

 The two treatments are much different. The liquid one acta similar to a neate with better the second.

The two treatments are much different. The liquid one acts similar to a paste with better adherence. This started blistering at five minutes & 450°F. The second started blistering eight minutes and the same temperature.

The liquid treatment was used "as is and I would recommend a one ninute dip. The powder was tried at a far ratio of water to cowder. However, beingest you tradil the a thicker solution and again, a one minute dip.

I feel we are get to love out this shase of the project

Please cal the part have any comments or questions.

Sincerely

Dan Benson Harage

N. S. = NO STEAM

S. O. = STEAM ON

THE S	FIN STANL	UNTHERM STANLESS STEEL INC.		PRODUCT:			SUPPLIED BY:	3		DATE	1
8	COCIGIIS TRIAL DATA SHEET	ATA SPEET	-	TURKEY F	BREAST		CAROLINA	TURKEYS	S	Feb. 3, 1994	
TEST	BELT	X000	alen		30	START		i i	MTERWAL		
4	SPEED	TAME	ZOVE 1	ZONE 2	ZONE 3	WEIGHT	WEIGHT	7 7 1	TEMP. 'F	HEMARKS.	
			N.S.	N.S.	s.0.						
7	16	13	330	330	280	6.835	6.580	%96			
		٠	N.S.	8.0.	s.0.					•	
2	16	13	330	330	280	7.145	6.880	896			
			N.S.	s.o.	s.0.						
3	16	13	330	330	260	6.880	6.615	896			
*****			N.S.	N.S.	N.S.						
4	16	13	330	330	280	6.56	6.295	95%			
											i
2	16	13	330	330	280	6.50	6.31	97%			
			N.S.	s.o.	s.0.						
9	16	13	330	330	280	7.00	6.710			•	
			N.S.	s.0.	s.o.						
7	22	9.85	330	330	280	6.915	6.72	97%			
			N.S.	8.0.	s.o.	-					
80	22	9.85	330	330	280	7.26	7.06	97%			
			N.S.	s.0.	8.0.		-			PRODUCT RAN	
6	22	9.85	330	330	280	6.785	9.9	97%	-	TOGETHER	
			N.S.	s.o.	8.0.				-	PRODUCT RAN	
10	22	9.85	330	330	280	6.64	6.5	98%		TOGETHER	
			N.S.	8.0.	N.S.					PRODUCT RAN	
11	22	13.20	330	330	280	6.835	6.56	95.9%		тосетнек	
										PRODUCT RAN	
12	22	13.20	330	330	280	6.7	6.435	896		TOGETHER	

UNITHERM STANLESS STEEL INC. COOKING TRIAL DATA SHEET	ESS STI	3 8 8		PRODUCT:		11 0	STECME SUPPLED BY:	\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\		DATE: 2/4/94
SPEED COOK TEMPER	E S	TEMPER ZONE 1 Z	1517	PERATURES C	3 C ZONE 3	START	COCKED	YED	NTERNAL TEMP. 'F	REMARKS.
16 13 NS 33	N.S. 333	. 0	200	325	50 280	6835	6.580	1/9/		
16 13 330 330	330		N 5%	ن ن	SC 280	745	S.S.O.	IM.		
16 13 330 330	N5 330		7 6	0 0	50 260	(5. 38C	S 19.9	%95		
15 NS NS NS	N.5 330		2 %	2 3	N.S. 2.80	6.56	6.295	95.9%		
13 335 310	3.30		33	£)	7.280	6.50	6.31	976		
25 2.N 51 61	N.S. 330		× ~	دي 33 د	08.2 08.2	00·Ł8	o1£ .9	1		•
22 9.85 33c 33c	H S 330		3.3	0	0°,	511,7	243	97%		
22 9 38 85 50 330 330	NS 330		33	0.0	50 280	7.56	J.0%	970		
	05E		300	330	78C)	58t.")	9.9	1911	1911 Product	Run torothe
22 9.85 33.50 3	3NS 02/20	· ·	win	#50 \$30	280	6.04	6.5	786	(
05 N N S S SS SS	230 330	230 330	ابا ين	330	7.50	6.835	915.9	Jish	RAL	R togethe.
13.20 330 3	330	330	M	330	230	٥ ا	6.435	2/9/5		

	· :	g	6910	-ก									<u>\</u>	 i.	•
	FEB. 3, 1994	REMARKS	* Product too	warm.	Good Brown using Mailose.	Good round shape Light color & low vield - can	improve.		-	Mailose dip - Good browning.		THE PROPERTY OF			
	Y MEATS	NTERM. TEMP. Y	<i>S</i> ; .	165-170	165-170	162-180				175					
عوا	D QUALIT	YED		.75.2	/	77.0		81.3					-		
SED BY:	HATFIELD QUALITY MEATS	COOKED	FORMAX			FORMAX		FORMAX DATA		\			ZONES.	AND RECORD	
		44.		/48°F.	/460F.	/480F.		/380F.		73805			IN ALL Z		
			*STEAM	250	250			250		, C			STEAM	** ** ** **	
	PATTIES	PERATÚRES COMES	_	330	330	330		330		066			NOTE:		
1	ia La Indus	ZONE 1	STEAM	200	200	200		200		9		15. 128. 13.		10.50	
The second second	IN SEEL I			4'-30"	30	000	000			ı	. 0				
******	NI. JEHM STAINLESS STEET COOMID TRIAL DATA SHEET	RELT SPEED										-10-			
7		TEST No.		1.96 02		PATTX		1	PATTY	2.6302	PATTY	の変の記録と			

#69	:LC)-N

T		769	10-	·N														-		The Co	i.		-	
	DATE:	*	TEMPORT	Excellent brown-	ing via mail se	Nil Brown with-	out Mailose.	Note:Can speed up cook for	ter	Chill wt crude test 17% loss?	Excellent brown	Mailose	ithout	chill yield 58.3 13.79							# W # 77			
-	40.00	NTERNAL	TEMP. F	A	170+		170+		180			165+	- 4 - 5 - 6	165+		165+		Mark Con-	†				3 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	
		٠ ا ا	SHRIN	85:37	14.7	87.3/	12.7	81.0/	19.0		19.78	12.4	89.4/	10.6	87.5/	12.5	:		-				1 (N)	
٠	SUP LIED BY: HATEIELD	COCKED	WEIGHT		.452		.445		.425			.565		.570		. 560							0	
Albert		i	WEIGHT		.530/10		.510/10		.525/10			.645		.638		.640						ZONES	3	
27.12	* LINKS	ူသ	ZONES	STEAM	250		250		250			250		250		250						IN ALL	•	
	COLLAGEN	TELPERATURES C	ZONE 2	STEAM	1330		330		330			330		330		330		·				STEAM	√	
		11	R	STEAM	250		250		250			250		250		250					. (NOTE:	-11 	
Ser Personal	SSS -EL	3000	TIME	· ·	4'-23"		4'-23"		4'-23"	,		4'-23"		4'-23"		4'-23"								
+ F. S. 27.61	U. ITHERM STANLESS S -EL NC. COOLONG TRIAL DATA SHEET	BELT	SPEED			و	z		7				ر	<u> </u>			·	:						
4	U. THER	F	쥪	17		7	COLLAGEN	٣	LINKS			19mm	2	Collagen Links	ю									

	M STAINE	UNITHERM STAINLESS STEEL INC.	F	PRODUCT:			SUPPLIED BY:	بز		DATE:	
Z	COOKING TRIAL DATA BHEET	ITA SHEET		HATFIELD	4		COLLAGEN LINKS	* LINA	S S	2-3-94	
\vdash	BELT	300	TEMP	TELPERATURES 'C	30	START	COOKED	10 N	INTERNAL	BENVEKS	
Ę	SPEED	TIME	ZOKE 1	ZONE 2	ZONE 3	WEIGHT		Shaile	TEMP. 'F		
(C)		4'-23"	gream 250	Freen Steam Steam 250 330 250	37ean 250	.53%	75h'	14.7	120+	Geellant Borrowing tra resilone -	
Seine Property)1	z	3	2	01/015,	· 445	12.7	120+	Nul Brang without mailone	
		7.	z.	71	11	1525/10	SZh.	0.73	150	Note can you day	
				·						Chill wh - condetest	
19mm		4'-23"	750	330	750	542.	. 565	12.4	165'±	Excellen f Arrow.	
Selege Lik		1	5	*	۲	JE 9 .	, 570	89.4 10.6	7571	Net watent 86.3 Chill yeld = 13.79.	
		•	3	"	"	049 '	، ۲۵٥	87.5	1521		
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											<u> </u>
			NOTE:	greamin	1 .	AL ZONES.	es,				·
			·								
	•		<u>.</u>				-				
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			I				0.0	٠l	STEAM ON ?	7
HENS.	UNITHERM STANLESS STEEL INC.	SS STEEL I		PRODUCT:			SUPPLED BY:	Ę		DATE
8	COOKING TRIAL DATA SHEET	TA SHEET	T	TURKEY			ING, INC.		PROCESS-	FEB. 3, 1994
TEST	BELT	800	TEA	PERATURES 'C	3.0	START		Í	MIERNAL	
₹	SPEED SPEED	TAKE	ZONE 1	ZONE 2	ZONE 3	WEIGHT	WEIGHT		TEMP. T	HEMARCS.
	2 ZONES			N. S.	N. S.					
-	ONLY	88	0	335	330	9.16	8.885	96.9%		@ 135ºF.
				N. S.	N. S.	ON	NO			
2	•	12	0	335	330	RECORD	RECORD			COLD PRODUCT.
m	-	12	0	335	330	NO RECORD	NO RECORD			BROTH ON HOT PRODUCT.
4	1	12	0	335	330	NO RECORD	NO RECORD			BROTH ON COLD.
ა	t	12	0	335	330	NO RECORD	NO RECORD			NATURAL.
9	1	12	0	335	330	8.865	8.23			A TOO NO HEORE
				N. S.	s. 0.					BROTH ON HOT
7	,	13	0	335	330	8.9	8.5	95.5%		CT.
•	Į.			s. s.	s. 0.					BROTH COLD.
B	1	14	a	335	330	8.88	8.490	95.6%		אטווורטאַם ייסאַ
	, ·			z. s.	N. S.					вкотн.
۵	.'	14	0	335	330	8.9	8.740	98.2%		HOT PRODUCT.
, C	*	ų	c	N. S.	s. o.					
			1	2 2	0	487-6	84 c	85-72		PASTE
11	l -	1.6	. 0	33	0	5.73	5,5	95,9%		ньоми
	ŧ.	هي (s. o.	s. o.					
12	-	16	0	335	330	5.7	5.595	98.1%		BROTH.

U-05944

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in militari	35 0.			33 8

U-05945

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	DATE:		REMANCS.	140£ Broth Applied c.k. 1350F.	Paste Applied to Gold Fredhot	Booth on 146th Rock	Brothen Cold	Natural.	Brother Wa	Broth M. W. Rollet	Broch Cold 18th Product	Broch Hot Roduct	Paste	Bach	Broth
70			MIENW.												
275	£ :	g	MED	96.9%						95,59	19'56	98.3%	97.5%	9656	1186
SO = 51800 OM			WEIGHT	8.88	nekeund	Makeul	No Rend	Noteral	8.23 10/6/cm	8.5	(9') boby. &	8-740 98.3	55.5	SiS	1/86 sus s
			WEIGHT	91.6	No Rend Nekeund	No feed	Notera	Noticed Noticed	8.865	8.9	8.88	8.9	St tis	5.73	£:5
Steen		7 9	ZONES	NS 330	NS 350	330	330	33.0	330	50 330	S30	330	330	330	330
= No Stoem		JOH NO	NE 1 ZONE 2 ZO	235 335	335	335	335	335	335	15 50 \$33 330	335	~5 335	N.S.	\$5. \$35	\$.0 335
	_	- i	ZONE 1	S	Ð	O	Э	9	Ð	0	0	0	C	Ó	C
Z	UNITHERM STANLESS STEEL INC. COOKING TRIAL DATA SHEET		THE THE	χ	1.2	71	12	12	71	13	ナー	1-1	16	16	-6.
	ITHERM STANLESS STEE COCKING TRIAL DATA SHEET		SPEED	2 Zeros	9/	//-	//	//	//	1	1/1	11	//	//	1
		100	8 2	1	2	٨	4	S	a	١	2	6	Q	5	7.1

U-05946

U-05947

PTO-003913

F 6 7 7		COCKING THIAL DATA SHEET	<u> </u>	TURKEY	BREAST	SY				2/14/-0/
	111	8	TEMP	EMPERATURES 'C	3.0	START	COCCED		PITERMAL	PENARKS.
		T T	ZONE 1	20/E 2	ZONE 3	WEIGHT	WEIGHT			
<u> </u>	2007	7,5 m	330	L	ode	388:10 ado 055	2.17 96.76	96.4	560	55° 17
	29.5	7.5	330	330 Stean	280	4.2	4.065	96.7		W/ 055
2A 26	29.8	2.5	\$30	330 Sram	ose	4.7	45%	16.69	560	550 la
w .	39.8	7.5	230	220	3.50	81.4	4,05	8/96	4,05 96,9 560	Se in himiles
/7		Ü	7,	77	4	95%	4.43897 Sto	4	395	55 1 / 410 ill
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U-05948

UNITHERM STAINLESS STEEL INC.

1680-82 CARMEN DRIVE, ELK GROVE VILLAGE, ILLINOIS, 60007. TEL: 708 806 0454 FAX: 708 806 1321.

REF: 665L DH.LTR

February 4, 1994

File: Len Consep. 1911

Mr. Paul Nanni Chief of Service, Products Product Manager Delta Dailyfood (Canada), Inc. 26, Rue Séguin Rigaud, Quebec CANADA JOP 1PO

Dear Mr. Nanni:

We are pleased to receive your inquiry for RAPIDFLOW and I am enclosing a video on this convection oven. Also enclosed are some data sheets on products we have run using the RAPIDFLOW OVEN. The principle reasons for purchasing RAPIDFLOW are its high yields (cook weights) and its excellent even color development over all the products.

We would welcome the opportunity to run cooking trials for you. The RAPID-FLOW OVEN is unique and only by viewing a unit is it possible to appreciate it.

Best regards,

David Howard President

DH:fr

Encls.

U-06031

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C 300 1 1 1 1 1 1 1 1 1	518/93	TO REMARKS WE	Cause Come					5700 puto) "h	22	サド	The second secon	Jan Josephan		
Main	2.2	NTERNAL	80° EY	MO-ISSP	1551-54	081 49/	197-54	•		_	1002	- 186F	[1799	187	
Main		1	51%	41%	નાય	206	Ja. W.	93%	9 976	939%		79%			
Main Form Street No. 1900 1	N CO BY	* ***	- 10:	74 74			H. 24. 1. 1.			95 h		133	235		ag'll
		STATE	11/5/1/2		. 85 (12)	\$x.1 (8)		4,535	5.075	4.855		.39	275 E		(L)
The state of the		CONE'S	20Cs	2. to C	7995	2635	99ر	"		J50c	240	N. S. S. S. S. S. S. S. S. S. S. S. S. S.			4
	Sucre	AVTURES ZONE 2	No.	35 55		330 c	330	=	<i>i</i>	=	276	1 Participant			Total Care
1 31.142 103.55 2 7.11 16.53 3 7.11 5:35 4 7.11 5:46 4 7.11 5:46 5 38 6:00 5 38 6:00 7 38 1.11 7 38 1.11 8 1.11 9 22.01 8:40 1 22.01 8:40	O. C.	TONE (200) (8)			203	-	•	=	223	-	No.	SO I	
2 38 2 38	SSTEEL IN	() () () () () () () () () ()	5)40	h: 1		\$:5	90:9	÷	=	-		04.8	2:00	गुन्ध	W.
	STAN		17. H 28					38	<i>*</i> *	1	-Hac	25.0	29.5	33150	A HAND
75	*! -55-79	S S		7	~	7	7	9	7	8	_	3	(A)		S
は、一般の意味を表現しています。				***							با <u>ر</u> بر	3			

also de la Valor de			-09033	- n					·····		35, 45	Nomber of	
DATE: ************************************	PENABRS	_											
Section 1995	_	TEMP. 16	1880	1830	1930	8000	81°C	8300	85°C		•		
	VELD		79.32	81.56	84.47	828	83.98	83%	84.88			<i>"</i>	
	ž.	KEIGH	2.245	2.390	2.585	2.456	2.950	2.521	2.750				
7	START	WEIGH	2.830	2.930	3.060	2.995	3.515	3.135	3.240				
	_	ZONES	2000	E		=	Ε		.		·	- 3	
CETCREN	8	ZONES	0061			1800	8	±					
	AET N	N N	170c	5	8	8		E	E .			3 13 13 13 13 13 13 13 13 13 13 13 13 13	
COORD TRALDATA SHEET		# #	55 mins	8	8	2	8	8	8				
M STAIN E	**		15.61			2		£					
8000		ę	1	2	3	4	2	9	7	·			

₩ 1090-N	2 2	ed.	
From (256)	if links sq. FT. 12.5pcs. LinearRt 6.25pcsRt2 41pcs/ FT.2	OT SLICER	
DATE: 14	35-40pcs. FT.2 or 2.25#FT.	VACID WITHOUT	
	355in 1620cut 28-290in 1620cut	NOT VA	
7 A MED D			
2.345/20 2.345/	2.87@13 2.87@13 1.84 @ 30		Control of the second of the s
(SI) (SI) (SI) (SI) (SI) (SI) (SI) (SI)	14 112 15 16 14 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4	.510	
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ZOUCT:	steam 300°C. 500°C. 500°C. 300°C.	000000000000000000000000000000000000000	
五 四 同 通	Steam 2750c. Vith 2750c. Vith 8team 2750c. 2750c.	2750	1 3
	7 M 7.5 M 6.5 M	2M 25sec	
COOKING TRAIL BATA RESTRICTIONS TEST NOTE TO THE TRAIL BATA RESTRICTION TO THE TRAIL BATA	33.3	06	
	2 E 4	rv.	
ODUCT TYPE Y	SAGE NTTY OZ.	CON	

	92090	-N	B	M.		.	5			1	, <u>, , (k</u>			
	Bay Inde	(10) United (4.0) (10) Exterior (10) Exterior (4.0)	EXCELLENT STATE COLOR/TEXTURE	3 PCS	1:245 - 21 PCS	1.34 - 21 PCS		7.5 PCS/SQ.FT.	GOOD	WEIGH IN BEPORE SMOKE	WEIGH IN BEFORE	WEIGH IN BEFORE		
			155021		160	1620	1620	162			••			
	J. GEV.		838	868	928	928	938	888	<u>. </u>	<u> </u>		25 700	建	
10 P	200 (E)	4.1 (din)	1.7	4,115	1.15	1.24	1.435	0.53			,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	11.37		
3	STAST FEET	mater)	2.06 3.06 3.05 3.05 3.05 3.05	4.805 (actual)	1.245	1.34%表	1.55	9	1		• .	15.3751bg		
	(S)	365	270 2		250	250	200	250	275	175	175			
SUCTO TARTETO	1 32.0%	30005	320	320	333	333	300	333	320	275	275	275		
(6)	20年	Still 3	200	200	200	200	170	200	S 2 5 0	175	175	72	1000	
Views Straight		a second	minutes Reconds	minutes	minutes sec.	minutes 23. sec-	<u>:</u>		3 minutes 250		· ·			
OVERDDENGTHY (TROCESS) 200 TO THE CONTRIBUTION OF THE CONTRIBUTION				30.26 7	49.74 4 1	49.74	30.21	49:74	69.97	16	17.16	17.16		3 324
OVERBITE COOR	阿	30.26 Super	# 2 Sausage	Sausage:	-	(LEAN)	е		4	5	9			
		1000 (000 1000 (000	KK K	744				PATTIES	BACON	SHANKS	KNIICKLES	RIBS		

9E090-N	uud var ge rii. v		1.00 mg 1.00 m
			3
DATE TO THE STATE OF THE STATE OF THE SKIN ON.	Skin on. Skin on. No Skin	No Skin. Skin on. Skin on. No Skin.	
GE 250 X16	97.6%	97.4% 97.8% 97% 97%	
PP山上の BYA (100年) (100	485	6.265 7.415 7.095 7.095	
6.160	655	6.430 7.575 7.285 7.285	
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33000		330 330 330	
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		**************************************			11		
y y y y y y y y y y y y y y y y y y y	94%	94.7% 94.9%	95%	96.7%	96.8%		
(CC (CC) (CC) (CC) (CC) (CC) (CC) (CC)	7.175	6.555	7.830	7.240	6.525	Construction of the second	
SINGIF (SEC)	7.595	approx. 6.915 approx. 7.859	8.215 8.7.540	7.485	6.735		
NG SALE	3300	3300	330°	2800	280 0	And the second	
ANTER SECOND	3200	330°	1000	3300	330 0	\$ a	
3 2-1-5-2 3 2-1-5-2		3300	530°	3300	330 o		
COOKS	14.00	12.5 m	.40 m	9.85	9.85	1 7	
	15.5	18.10	19.0	22.0	22.0	2 %	
	13	14	16	18	19	3	